



Chicken Fajita Bowl

with Peppers & Sour Cream



20-30min



4 Servings

Fajitas are a pretty perfect meal. Except for when you have built one perfectly, wrapped it up, and take a bite, only to have it all fall out of the back of the tortilla. Problem solved! Enter the fajita bowl. We've layered brown rice, sautéed peppers, and taco-spice rubbed chicken breast, and topped it with fresh cilantro and a drizzle of sour cream. You'll get all the flavors in each tidy for...

What we send

- taco seasoning
- garlic
- red bell pepper
- quick cooking brown rice
- poblano pepper
- fresh cilantro
- scallions
- boneless, skinless chicken breasts

What you need

- kosher salt & ground pepper
- olive oil

Tools

- fine-mesh sieve
- large skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

May contain traces of allergenic ingredients. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Energy 630.0kcal, Fat 30.0g, Proteins 41.0g, Carbs 49.0g



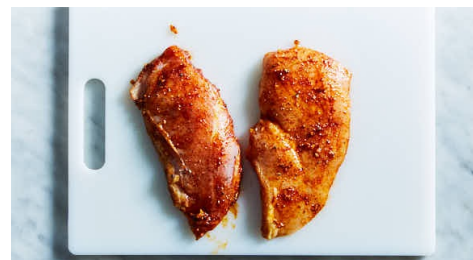
1. Cook rice

Bring a large pot of **salted water** to a boil. Add **brown rice** and cook, uncovered, until rice is tender, about 20 minutes. Drain using a fine-mesh sieve. Return rice to pot. Cover to keep warm. Meanwhile, in a small bowl, whisk **1 teaspoon water at a time** into **sour cream**, to make a spoonable sauce.; season to taste with **salt** and **pepper**. Reserve for step 6.



4. Cook peppers

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **peppers**, **remaining garlic and scallions**, and **a pinch each salt and pepper**. Cook, stirring occasionally, until peppers are softened and charred in spots, about 8 minutes (reduce heat if browning too quickly). Transfer to a heatproof bowl. Return skillet to medium-high heat.



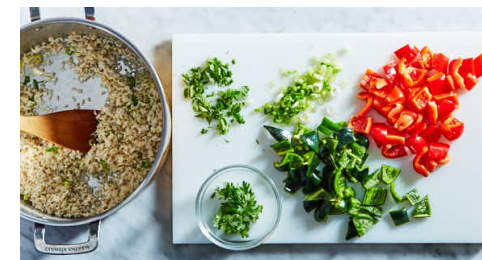
2. Marinate chicken

Peel and finely chop **4 teaspoons garlic**. Pat **chicken** dry, then pound to an even thickness if necessary. In a large bowl, combine **2 tablespoons of the taco seasoning**, **2 teaspoons garlic**, **½ teaspoon pepper**, and **2 tablespoons oil**. Transfer chicken to marinade and turn to coat. Let stand at room temperature until step 5.



5. Cook chicken

Add **chicken** and **2 tablespoons oil** to skillet; cook until browned on one side, 2-3 minutes. Flip chicken. Add **peppers** and **⅔ cup water** to skillet. Reduce heat to medium, cover, and cook until **peppers** are very tender and chicken is cooked through, about 3 minutes. Transfer chicken and veggies to a plate.



3. Prep ingredients

Halve **poblano and bell peppers**, remove stems, cores and seeds, then cut into 1-inch pieces. Trim ends from **scallions**, then thinly slice about 1½ cups. Pick **cilantro leaves** from stems; finely chop **stems**; coarsely chop **half of the leaves**, leaving the rest whole. Stir **cilantro stems** and **half of the scallions** into **cooked rice**.



6. Finish & serve

Increase heat to medium-high and cook until liquid is reduced by half, 1-2 minutes. Stir in the **chopped cilantro leaves**. Season to taste with **salt** and **pepper**. Serve **rice** topped with **chicken**, **peppers**, and **any pan juices**. Spoon **sour cream** over top, then garnish with **remaining cilantro leaves**. Enjoy!